

World's best pre-cooling and cold storage system

For the refrigeration of large quantities of horticultural products, Nijssen developed a fast and energy-efficient pre-cooling system that guarantees minimum dehydration and uniform quality of perishables. This system extends the shelf life of leafy vegetables, fruit and cut flowers by at least three times then a conventional system. Filacell is the No. 1 system on the market for pre-cooling and long-term storage of products.

Rapid pre-cooling

Optimum air distribution is achieved by creating a partial vacuum, forcing saturated cold air through the stacked products (see figure 1). The Filacell guarantees that the desired temperature remains constant, and is not influenced by the field heat of the produce. A counter-flow circulation of air and water regulates both humidity and temperature. No moisture loss of the product due to constant humidity of 98% - 99%. Quality of the product is preserved to perfection.



Optimal start in the cold chain

Prompt pre-cooling, immediately after harvesting, is essential to slow down the biological ageing process. It is the most important step in the entire cold chain. Every hour saved from the moment of harvest and removal of field heat can add another day to the shelf life of the product. Filacell is the best solution for export products with long haul transport.

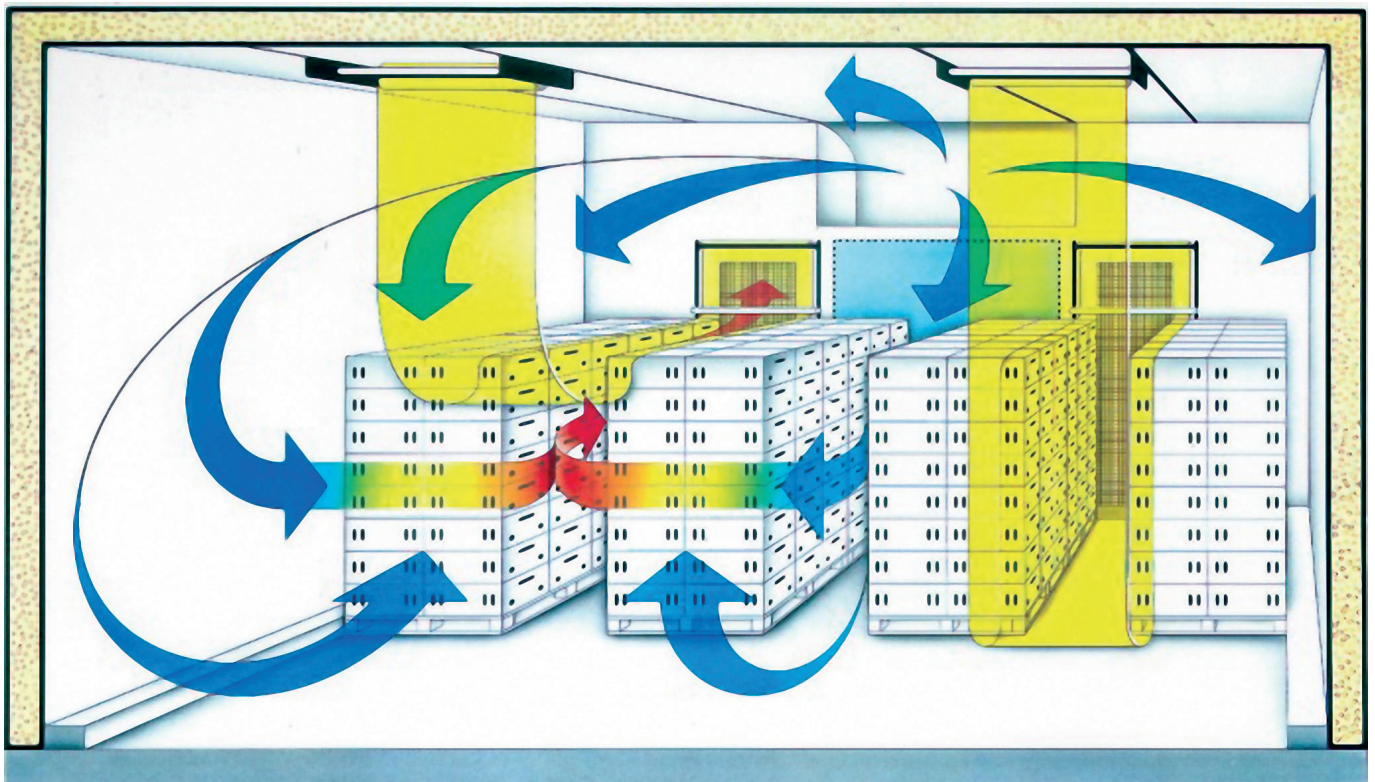
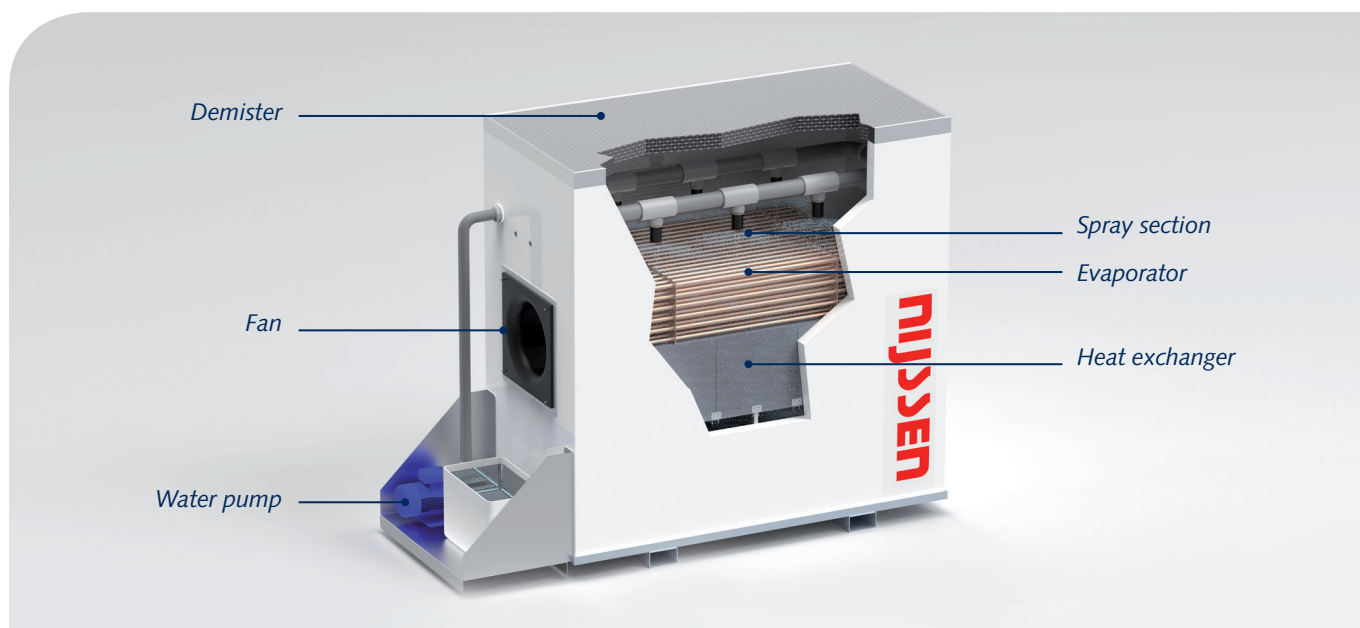
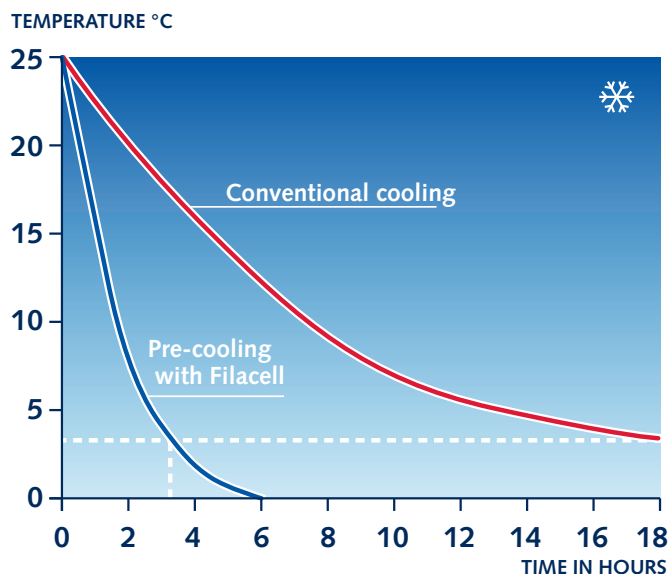


figure 1

Proven post-harvest technology that works for you

- 3 x longer shelf life
- 3 x faster then conventional cooling
- Suitable for nearly all products
- Constant high humidity (98-99%)
- Constant temperature of the desired set point
- Minimum moisture loss; therefor no weight loss
- Constant filtering of airborne particles, harmful micro-organism and undesirable gasses
- No frost damage or condensation problems
- Very low energy and maintenance costs
- Available in standard sizes and cooling capacities, ranging from 12 kW up to 108 kW, or custom-built to your requirements
- Simple operation; Safe, Fast and Proven



- Longer lasting freshness • Shorter pre-cooling time • Prolonged shelf life
- Less product weight loss • Ensures best product quality



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